

## IN THE PUBLIC EYE

### JOHN ARBUCKLE'S NEW FAME



The new way of raising ships—by compressed air—which had its latest successful demonstration recently, has brought the name of the old multi-millionaire coffee merchant, John Arbuckle, into additional prominence. The naval coiler Nero, struck on a reef while going out of Narragansett bay. Professional wreckers of long experience tried to haul the big boat off, but in vain. They could not patch her hull and pump the water out, which used to be the only way before Arbuckle entered the field of raising submerged ships. Finally the government sought his aid and agreed to pay his price. The hull was sealed and made air tight, except where a great gash had been torn in her side by the jagged rocks of the reef. Big compressors pumped in the air and forced the water out. By careful calculation a sufficient pressure of air was maintained to keep the water from entering again. She floated, was towed to Newport and soon will be repaired and be as seaworthy as ever.

Curiously enough, John Arbuckle does not claim to know anything much about raising ships from the bottom of the sea. He leaves that to his engineers. He is a business man and makes the contracts. They do the technical, practical part of the work. But when this new scheme for rescuing ships was brought to him for financial backing some time ago he was keen enough to see immediately that it was practicable and to put it to a thorough test without having any misgivings as to the result.

John Arbuckle is about 75 years old now. He is one of the greatest coffee merchants in the world; also he is a power in the sugar trade. His name is familiar to as many millions of people almost as Rockefeller's. Yet the public knows less about his personality than it does about that of some \$10,000-a-year man who diligently seeks to get his name into print.

### MAY MARRY A GREEK PRINCE



The gossips in London are absolutely determined to marry off Miss Margaretta Drexel to a prince of Greece.

Soon after Mrs. Anthony Drexel gave her "small dance," which eventually became a ball attended by more than 600 guests, it was reported that pretty Miss Margaretta was engaged to Prince Christopher of Greece, the younger son of the Greek king, and a nephew of Queen Alexandra. This rumor arose from the fact that Mrs. Drexel had planned a "young people's table" at supper.

At this table Miss Anita Stewart, Miss Drexel's cousin, sat next to her fiancé, Prince Miguel of Braganza, who kept everybody laughing with his somewhat antediluvian jokes in broken English, and Miss Drexel herself sat next to Prince Christopher of Greece, to whom she made herself very agreeable, as usual, but whom she found a little difficult to entertain.

It was the prince's first visit to England, and, being very shy, he was rather dazed at the splendor of the Drexel entertainment. He is a very "good looking" youth, who will be 21 soon, but his coming of age will not be celebrated formally at Athens until late in the fall, when the Greek royal family come together after many months of travel.

Mrs. Anthony Drexel, although once described as a very ambitious woman, has no idea of forcing her daughter into any alliance, however great, which the girl does not approve of, and Miss Drexel herself is a young woman of strength of character. In the last three years she has refused more brilliant offers than any girl in London, and she is not likely to be carried away by the engagement of her cousin to a prince of Braganza.

The Drexels, after a stay at Marlenbad, will come over to New York in October for a short stay.

### "FATHER" TIRED OF HIS JOB



That some Americans have a right to vote for an English member of parliament is not generally known, yet it is a fact. All graduates of the older universities in England have this privilege, and those from over the water who happen to be in England at the time soon will have the chance to exercise their right, for J. G. Talbot, M. P., who has represented Oxford university for 31 years, will seek re-election at the general election, now believed to be not very far off.

On the death of the late prime minister, Sir Henry Campbell Bannerman, Mr. Talbot succeeded to the title of "father" of the house of commons. He has sat continuously in that assembly for a longer period than any of his colleagues, being returned for West Kent in December, 1863, the same month in which the previous holder of the title of "father" also entered.

In 1878 when Mr. Gathorne-Hardy, then member of the university, went into the house of lords, he was invited to become candidate for the vacant seat. He, therefore, resigned his seat for West Kent and was elected for the university, a position he has held ever since.

During his 41 years in the house, Mr. Talbot has held no prominent public position. As befits the constituency which he represents, he has concerned himself mainly with questions relating to religious and educational matters. He is an ecclesiastical commissioner and a privy councillor.

### DIVORCES A POLO PLAYER



Mrs. Mary Lawrence Keene, wife of Foxhall R. Keene, millionaire turfman, polo player and society leader of New York city, has been granted a divorce.

The decree was made by Judge Watts Parker on July 3, in Lexington, Ky., but the court and the lawyers on both sides kept the matter a profound secret. All of the evidence in the case was taken by deposition by Attorneys Allan and Duncan of that city, representing Foxhall Keene, and by George Shanklin, acting for the wife.

Mrs. Keene was not present in person at any stage of the proceedings.

Friends of the Keenes in New York were surprised by the divorce as it was believed that the action had been dropped.

The domestic affairs of the Keenes have been discussed in society for more than seven years. They separated in October, 1904. At that time it was reported their differences arose from the financial reverses suffered by Mr. Keene in the failure of the stock brokerage firm of Talbot J. Taylor & Company, in which he was a partner with Mr. Taylor, his brother-in-law. Persons close to the couple declared that had nothing to do with it and that the cause of their separation was due to a natural difference of temperament resulting in incompatibility. Mrs. Keene left the fine home of her husband at Wheatley Hills, L. I., and went to live with her father, Frederic Lawrence, at Bayside, L. I. Mrs. Keene has spent much of her time since the separation in Europe, while Mr. Keene has divided his attention between New York and Kentucky, where he has a stud farm.

## THE FOOD PROBLEM

PROPER NUTRIMENT FIRST OF ALL CONSIDERATIONS.

It Has Well Been Said That the Health and Morals of a People Depend Upon Their Sustenance—Diet for Invalids.

Certainly in this age when so much thought and time is given to the feeding of live stock and so much attention is given to the right nutriment for plants we should be able to lay down the principles which govern the diet of human beings.

Mrs. Helen Richards tells us "that the health and morals of a people depend mainly upon the food they eat and the homes they live in. Strong men and women cannot be raised on insufficient food; good tempered, temperate, highly moral men cannot be expected from a race which eats badly cooked food, irritating to the digestive organs and unsatisfying to the appetite. Wholesome and palatable food is the first step in good morals and is conducive to ability in business, skill in trade and healthy tone in literature." If the preparation of food is such a problem for those in health, how much more thought and stress must be laid upon the food we prepare for the invalid. It has been said that one-third of all ill that flesh is heir to are caused by abuse of the diet.

The man of average weight (150 pounds) at hard labor requires more food than the man at moderate work. The climate, age and state of health affects the diet. In arranging menus for individuals or families personal idiosyncrasies must be considered, as "One man's meat is another man's poison." The diseases which occur after middle life are often due to the habit of eating and drinking such foods as were indulged in during early life.

During illness the food plays a very important part toward the recovery. There are a few points well to remember in preparing a menu for an invalid. Appeal first to the sight. A dainty tray with an appetizing bit of food tastefully arranged and garnished will call up an appetite which seemed entirely lacking. Then the sense of taste must be appealed to in order to have the food do the most good, as a tasty dish is easier digested. Serve all cold food cold and hot food hot. Food easy of digestion should be chosen with due consideration for the disease of the patient and its nutritive value. "Food well cooked is partially digested."

NELLIE MAXWELL.

#### Use of Hard Water.

Housewives who are obliged to use hard water will find this process of dish washing very easy: Puncture the bottom of a dish pan full of holes by means of a hammer and nail. Screw into the faucet a nozzle provided with a good sprayer, pile the dishes loosely in the pan and place the pan on two bricks in the sink. Spray the dishes with hot water until there is no doubt of their cleanliness. If there are some unusually greasy dishes put them loosely in this leaky dish pan and put the whole to soak in a larger pan containing hot suds of washing soda and soap. Rinse them under the sprayer.

#### Cucumbers Stewed.

Peel the cucumbers, split lengthwise into four pieces, scoop out the seeds, wash and boil in salt water until tender. Drain and dry on a cloth. Mix in a hot stewpan two tablespoonfuls of butter and two of flour. When mixed put in the cucumbers, almost cover with meat stock, season with salt and pepper and grated nutmeg, and stir over the fire until the sauce has thickened. Then take off the fire and stir in the beaten yolks of two eggs and two teaspoonfuls of vinegar.

#### Corn Gems.

In this guise, green corn may be served for breakfast. Cut the kernels from six ears of boiled corn. Beat the yolks of two eggs and add to one cup of milk. Sift a cup and a half of flour with a teaspoonful of baking powder and half a teaspoonful of salt into a bowl. Pour in the milk and egg yolks, and beat with a Dover egg beater. Remove the beater, whip in the corn with a spoon and then fold in the two whites of eggs, beaten stiff. Bake in muffin rings for 20 or 30 minutes.

#### When Making Cookies.

In making cookies it is well to remember that the less they are handled the better they will be, and for this reason it is a good plan to roll the cookies directly on greased sheets of tin on which they can be baked. Have the tinsmith cut out the pieces of tin as large as your oven will hold. After rolling out the dough mark the cookies off with parallel lines. The minute the cookies are taken out of the oven they should be cut into oblong pieces and taken off the tin.

## NOTES FROM MEADOWBROOK FARM

By William Pitt



Experiment, but do not speculate.

A good road brings the town nearer, and market day more frequent.

Lousy pigs will not thrive. Get rid of the lice by dipping.

Shade for the hogs, as well as other farm animals.

The repair in season saves the unseasonable delay caused by an unlooked for breakdown.

First select the proper place for a thing and then see that it is put in its proper place.

Turnips or rutabagas may be sown broadcast and make excellent fall feed for the sheep and hogs.

More hawks and owls mean less field mice and rats. Which do you prefer? Well, take the former.

With hogs as with all other stock, no single breed can rightly claim to possess the only good qualities.

Every farm should be a miniature experiment station. Every farmer should be investigating and testing out some proposition which will improve conditions on his farm and make it remunerative.

One farmer who has made a specialty of pears has found that the Bartlett, Kieffer and Duchess responded to cultivation and seemed to be hardy. They prove profitable for cold storage keeping.

In caring for the sheep remember that the feed lot must be dry, with plenty of clean, dry bedding; the animals must have plenty of clean, pure water, and the feed troughs should be kept clean. These should be arranged so that the sheep cannot foul them with their feet. Another point is to keep them from becoming excited or frightened. To this end it is better that one person feed them all the time.

One-sided feeding isn't good for the pocket book or the animals. Alfalfa is a one-sided feed in the other direction from corn, and should not be fed exclusively any more than corn. Alfalfa cannot be balanced by feeding bran, but can be balanced by feeding corn or cornmeal. In roughage, timothy hay is a balancer to go along with the alfalfa. One-sided foods are good if they are properly combined when being fed. The great number of these foods make it imperatively necessary that the feeder educate himself on the constituents of the different kinds of plants and grains that are used in stock feeding.

If the farmer wishes to be his own repair man, and he can do so in most cases if he is at all handy, he will find that a vice and a set of taps and dies will come in handy. Get sizes one-quarter, five-sixteenths, three-eighths, seven-eighths and one-half-inch bolts. These sizes will cover almost everything common on a farm. You can buy blank nuts and you can cut the rods any length you want with an ordinary cold chisel. You can put a nut on each end of the bolt. This answers just as well as to have a head on the end and a nut on the other. A great many farmers try to keep bolts of different sizes, but it is much better to buy the round rods and make your bolts as you want them.

Plums require the same generous care, cultivation and fertility, as any other fruit crop. None will respond more quickly or give better returns for the time and money invested than plums. It is useless to try to grow good plums without thorough cultivation. To conserve moisture, which plums greatly need in their growing season, cultivation should begin in the spring as soon as the ground is in good working condition and continue until July, when cover crops should be sown. When conditions are suitable we prefer clover, and have had some very fine stands when sown about the first of July. If not suitable for clover, sow peas, oats, barley or rye. I would rather have the ground covered with a big crop of weeds than nothing at all.

Fit the collar to the horse not the horse to the collar.

Going to the fair this year? Can't afford it? You can't afford to stay away.

Uneven traces are more than apt to cause sore shoulders. Be sure the collar fits.

Sore shoulders reduce the earning capacity of the horse at least 25 to 50 per cent. You can't afford it.

The manure pile from its place back of the barn never fertilized a field or made a crop to grow. Get it on the land. Put it to work.

Many an idea is picked up at the state and county fairs which will put gold into the pocket of the farmer who uses it wisely and well.

The hard milker is the result of an abnormal contraction of the sphincter muscle regulating the flow of milk from the inner glands to the teat.

The scale should have a place on every farm. Know what goes off the farm and be sure you keep tab on the weights of stuff brought onto the farm.

Dip for ticks. If your ewes are not rid of the external parasites, you can rest assured that the lambs will suffer, for they like tender skins to work on.

A few years ago the silo was considered valuable only for the dairy farm, but it has been found by experiments that all stock thrives on the succulent feed when fed in the right proportions.

Stock raising and specializing in crops will not only give the farmer remunerative employment at all seasons but the rotation of crops and feeding live stock will keep up the fertility of the land.

The robin eats insects largely. The farmer can afford to give him the little fruit he eats in consideration of the service he renders in eating bugs, worms and so forth. Dr. Forbes has investigated and found robins eating cut worms extensively in the spring.

It is a good rule in fattening hogs never to feed quite as much as they want, or not enough so they will waste any. They will take the next feed better and do better. At the same time be sure to keep pens and sleeping quarters well cleaned out.

There are two methods of maintaining soil phosphates. By the purchase of feeding stuffs containing phosphates, and by the purchase of phosphate fertilizers. By buying bran for feeding, phosphates may be largely maintained on dairy farms. By the intelligent use of important phosphate fertilizers also, such as ground steam bone meal, raw rock phosphate, and acid phosphate, the phosphates of most soils may be absolutely maintained at a moderate cost.

Cut received by animals should receive prompt attention. Wash the wound out with warm water to remove dirt and germs that might cause infection. Disinfect the wound with a solution of carbolic acid in ten to twenty parts of water, and then bind up or grease the wound to keep out germs. An animal that is somewhat wild may have to be tied for the first two or three times, but most any animal will soon learn to know that you are working for its good and will like the treatment and become tame thereafter, especially where the wound must be dressed daily for several weeks.

Anyone can raise ducks successfully. The brooding time is only half as long as that for chickens, and the ducklings do not need nearly as much heat in the brooder. The proper food for ducklings is a bulky one. The following mixture is good: One part bran, two parts cornmeal, one part beefmeal. This last must never be left out, as it is essential to make ducklings thrive and grow big. To this mixture is added about five per cent sand. Water must be available at all times, but not deeper than the ducklings' bills, and not cold. It must also be protected so the little fellows cannot get in it. During the warm weather provide plenty of shade. For old ducks almost any shed will do if dry. Always use plenty of bedding. For nests have ten-foot boards placed one foot from the wall and left open at both ends, so the ducks won't pile up and break the eggs. Partly filled with straw, in which the ducks will bury the eggs. When more than one flock is kept the birds should be mated about January 1, just as they are planned to be kept; that is, no changes should occur after once mated. If allowed to be together thus for two or three weeks and then an attempt is made to unite the flocks, it will be found that each will separate from the other as soon as not watched. On this account it is evident that no changes should be made after once mating up the flock.